



BROC CELLARS | 2017 AMORE BIANCO

VARIETAL: 100% Tocai Friulano

VINEYARD: Fox Hill Vineyard

LOCATION: Mendocino

ALCOHOL: 12%

TOTAL PRODUCTION: 126 cases

WINEMAKER'S NOTES: Direct pressed into totes. Aged for 6 months. Fermented with native yeast. First vintage producing Tocai Friulano, and felt that it would be the perfect sister wine to our Amore Rosso. We wanted something funny like our flying pizzas on the Amore Rosso, so our label artist took it literally and made the artichoke fly with wings.

VITICULTURAL AREA: 20 year-old vines grown in sandy / sandy loam soils at Fox Hill Vineyard. The vineyard is located in Ukiah and owned by Lowell Stone. He has about 15 Italian and Portuguese varietals growing on 60 acres of vineyard. We also source our Nero D'Avola from Fox Hill.

At Broc Cellars, all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine.

We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO₂, depending on the wine and style.

BROC CELLARS

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